

Of Interest to Every Woman

Edited by Martha Westover

RESTRAINED USE OF CONTRASTING COLOR

Will Save Many a Sartorial Shipwreck in These Two Colorful Times.

Some screaming ideas. In buying dress materials this season the choice of color puzzles. The subtlety of brilliant, even bizarre, tones that has been originated by the Parisian school of artists is responsible for the remarkable shades and patterns of many of the new fabrics.

Thus again arises the old question of the extra-ordinary blendings of color one sees in the gowns and hats on all sides.

Parrot Tintancies.

Now, it is all very well to laugh at gray and black and to say that this innovation was badly needed. One does not deny the use of beautiful dyes and rich tints, but one must use very strongly that their universal use leads to many a pitfall for the unwary.

Women who last year looked charming in blues, greens and browns of subdued hues are appearing in all the riotous splendor of reds and oranges with very disastrous results. And here, again, unless a woman is possessed of that inherent sense of color, the artistic eye which knows instinctively what shades will and will not look well together, she is more than likely to make mistakes, and by indulging in too lurid hues attempt effects that are nearly certain to turn out failures.

Some Instances.

For instance, most of the afternoon gowns are made of tulle or chiffon, usually of some bright color, with a rash or trimmings of another shade. One gown was of royal blue, and very pretty it was, too, or would have been, had not the fair wearer recklessly added a yellow sash of the one shade that simply "screamed" aloud at that particular tone of royal blue.

Where these strong contrasts are required, time and care must be spent on their selection, and, by way of a rough guide, the following suggestions may be useful:

Some Combinations.

With shades of yellow, blue, dark shades of violet, particularly Parma violet, are exquisite. Deep ruby-red looks well with olive or leaf-green, pale ochre yellow with navy or dark blue, old rose and pale salmon pink with some shades of cinnamon or tobacco-brown, while rose-pink is also effective with very dull Wedgwood and tones of biscuit or beige.

Soft shades of gray look well with most colors, except yellow and vivid green, while yellow, again, is pretty with dark purple and dull brick-red, provided only slight touches are used. In almost all cases, too great use of a contrasting shade is ugly, and with these plain, colored dress materials of distinctive tones only a very restrained use of another dye is necessary.

USES OF BEETROOT

Beetroots contain a large proportion of potash salts and are consequently most wholesome. There are several interesting ways of serving them, apart from the usual salad and pickle form. To cook beetroots they should first be soaked in lukewarm water and all dirt removed. Then put them in a steamer and let them cook for two or three hours, according to size. When done dip in cold water and peel off the skin while hot. They can also be baked in the oven and will take about the same time to cook.

Beetroot Soup. Put a quart of white stock in a stew-pan with one or two onions, a turnip, a carrot, a small beetroot (cut up), and one or two cloves and pepper-corns. Simmer for an hour and a half, and then rub all through a wire sieve. Mix a tablespoonful of barley flour with one ounce of butter, add to the soup, and stir carefully until it thickens. Then serve very hot with fried croutons or bread.

Beetroot au Casserole. Put half an ounce of butter in a casserole and when hot add a sliced beetroot and a little finely-chopped shallot. Fry for a few minutes, then add about two pints of good stock, and let it simmer for half an hour. Mix one ounce of arrowroot or potato flour with one gill of cream, and pour the stock over it, being careful not to let it curdle. Arrange the beetroot in the center of a hot dish, reheat the thickened gravy but do not let it boil, season with salt and pepper, and serve over the beetroot.

Beetroot in a Creme. Cut a sliced beetroot in dice-shaped pieces and let it marinate in vinegar.

A DOLLY VARDEN VANDY BAG.



In rose tulle with ruffles of Valenciennes lace and garlands of roses.

Beetroot and Apple Pudding. Cook two cups of rice in salted water, and when cooked drain and keep hot. Strain the beetroot and put in a saucepan, allowing to every two tablespoonfuls one ounce of butter and a tablespoonful of water.

Let all get thoroughly hot, and just before serving stir in three or four tablespoonfuls of cream.

Arrange in the center of a hot dish, with the macaroni all round.

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A new Paris gown reminiscent of days gone by.

A FEW GOOD RECIPES

Bouillabaisse.

There are recipes so famous that they are sometimes celebrated in verse. Such is "Bouillabaisse," which Thackeray has made so well known. Bouillabaisse may be made in the casserole. To make it, it is best to use three or four different kinds of fish, selecting enough to make one pound of each after it has been boned and cut into small pieces. Fry in olive oil about a dozen shrimps and the meat from a boiled lobster until lightly browned, then mix them with the fish. Add two tomatoes, or a cupful of canned tomatoes, one lemon cut in slices, one diced onion, one carrot cut very fine, a bay leaf, several sprigs of parsley and about a third of a tablespoonful of cayenne. Mix all these ingredients in the casserole, cook for about ten minutes, then stir the mixture thor-

oughly and add a cupful of water or stock.

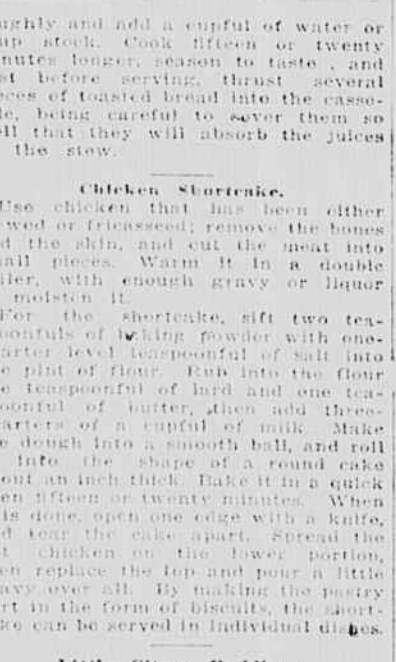
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PETERSBURG

GOOD REPORTS GIVEN BY SUNDAY SCHOOLS

Figures Submitted to Baptist Association Show That There Is Steady Growth of Work.

DEATH OF FAITHFUL NEGRO

For Twenty Years David Green Had Been in Employment of City-Blind Tiger Halted.

The Times-Dispatch Bureau, 5 Bollingbrook Street, (Phone 1485)

Petersburg, Va., May 11.—The monthly meeting of the Baptist Sunday School Association of Petersburg and vicinity was held yesterday afternoon with the Grove Avenue Baptist Church school. The reports in many respects were the best ever read before the association. Each morning school showed a gain over the last report both in attendance and in collections. At aggregate of sixty-seven new scholars was reported for the past month, with thirty-three conversions, and collections amounting to \$487.37.

With three schools sending in no reports, the total for the month, in Chesterfield, and Main Street, in this city—reports from the others were as follows:

Schools	Nov.	Dec.	Jan.	Feb.	Mar.	Apr.	May	Total
First Church	394	357	385	382	382	382	382	2,664
Second Church	445	394	382	382	382	382	382	2,850
West End	545	485	485	485	485	485	485	3,430
Grove Avenue	114	100	100	100	100	100	100	714
Patrick	230	197	197	197	197	197	197	1,415
Halifax, A. M.	89	72	72	72	72	72	72	559
Halifax, P. M.	175	122	122	122	122	122	122	945
Totals	1,992	1,698	1,698	1,698	1,698	1,698	1,698	12,182

Faithful Negro Dead. David Green, a faithful and trusted employee of the City Health Department, died on Saturday night at his home in St. Matthew Street, of aneurism, with which he had suffered greatly for several weeks. He had been in the employment of the city for twenty years or more, and had rendered faithful and efficient service.

Compulsory Education.

When the question of compulsory education was submitted to the vote of the people of Petersburg it was adopted by a large majority. The law will be put in force for the next session of the public schools, and the attendance of school children will be strictly enforced. It is expected to be largely increased by it. Probably enlarged school accommodations will have to be provided, and other arrangements made to carry out the law, the intent of which is to decrease illiteracy.

Blind Tiger Halted.

While Governor Glenn was delivering his prohibition address in the Academy of Music Sunday afternoon, the police joined hands in a parade in front of a house on Collier's Alley, in which it was alleged liquor was being dispensed on the Sabbath and without a license. Edward Manson, the colored proprietor, was arrested and Sunday liquor dealers were seized. In the Police Court this morning Manson was convicted of illegally trafficking in liquor, and was fined \$50 and sentenced to jail for thirty days.

Petersburg's Qualified Voters.

The treasurer's list of voters qualified to participate in the municipal primary on Thursday of this week for the nomination of candidates for Mayor, Board of Aldermen and Common Council shows between 1,700 and 1,800. The list of qualified voters for the State-wide prohibition election in September totals about 2,250 names, and nearly all of the latter, it is expected, will vote.

Boy Painfully Hurt.

This morning Alexander, the eight-year-old son of A. D. Hamilton, while riding down the grade at the head of Sycamore Street on his bicycle, was thrown and painfully, though not seriously hurt. He seems to have lost control of his wheel, and ran into a water pump. Citizens who were passing went to his assistance, and hurried him to the hospital. It was found that, besides being bruised, he had received an ugly gash in the forehead, which required several stitches to sew it up. He is getting along very nicely.

General News Notes.

At St. Joseph's Catholic Church yesterday, a number of children made their first communion. The very Rev. Father Farrell, of Richmond, former pastor of the church, officiated, and addressed the children.

Miss Florence Austin, of Corning, N. Y., arrived in the city today to visit her brother, Judge Austin, of the Petersburg bar.

There were thirty-six cases on the docket of the Police Court this morning, the charges ranging in gravity from felonies to petty offenses, including a number of cases of drunkenness and violation of city ordinances.

VIRGINIA IS URGED FOR DISTRICT JUDGE

[Special to The Times-Dispatch.] Washington, Va., May 11.—A. C. Carson, of Front Royal, Va., at present a judge in the Philippines, is being urged for the position as chief justice of the Supreme Court of the District of Columbia, to succeed Judge Charles Hughes, who died last March. No successor has been appointed. The senior justice, Judge Brandeis, is now acting, but there is little likelihood of his being advanced to the chief justiceship. Congressman Henry D. Flood, of Virginia, today received a cablegram from Francis Burton Harrison, Governor-General of the Philippines, urging the appointment of Mr. Carson to the position. Mr. Burton was an associate and close friend of Flood in Congress, and upon the House Foreign Affairs Committee. G. H. M.

Lee Receives Commission.

[Special to The Times-Dispatch.] Charleston, Va., May 11.—Warren S. Lee, of this county, has received from John M. Hart, collector of internal revenue for the Sixth Virginia District, his commission as deputy collector for the district. He left today for Abingdon to familiarize himself with the duties of the office, and will enter upon his work without delay. Mr. Lee is an alumnus of the University of Virginia. He is the brother of John L. Lee, of Lynchburg, the well-known criminal lawyer.

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Children's Ribbed Hosiery

Made to stand wear that sends other hosiery to the darn-ing basket.

At leading 25c Dealers

At leading 25c Dealers

At Crafts Hall

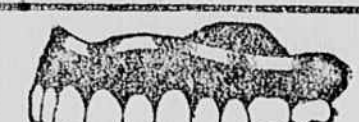
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When you can get the best Piano on the market at the lowest price. Pianos right, prices right, terms right. Call and see us or write for catalogue. Special attention given to out-of-town customers.

The Crafts Piano Co.

Broad at Second.

HAVE YOU SEEN THE New Method Gas Ranges AT PETTIT & CO.'S?



Madison 0018.

It is as much importance to have your dental work done by a good, reliable dentist as it is to have your teeth looked after at all. We render service second to none, and guarantee every job. Reference is any of our patrons everywhere. Charges most reasonable. We do not use cheap teeth. Only the best. We give results where others fail.

Dr. T. M. Hawkins and Associate.

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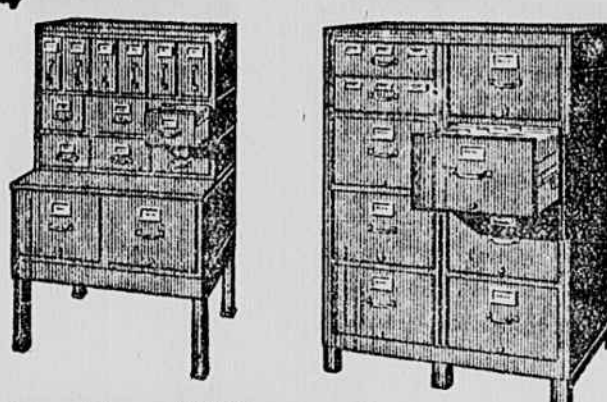
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Practicability and Durability

There are two kinds of steel filing cabinets. One is made to be sold—at a profit to the seller. The other is made to be bought—at a profit to the buyer.

The latter kind bears our name plate.

We have learned, in nearly 40 years' experience in making office equipment, that a filing cabinet should not be merely a storage place for papers. It should be an office tool—a tool that can be operated with speed and accuracy; easily, with a minimum of wear and tear.

A card tray, too, should be more than a box to hold cards. It should hold them at the proper angle and be so built that each card can be handled and consulted quickly.

Beauty of design is of secondary importance. It happens, however, that our filing cabinets have beauty of design. They are finished in olive green or hand-grained mahogany and harmonize with the other furniture in an office.

But with us practicability and durability come first.

"Steel Card and Filing Cabinets" sent on request.

Library Bureau

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